

1. General information

1.1 Product information

Appearance	Light brown
Odor	Sweet, grassy, plant
Taste	Oily plant just a little bitter
Country of origin	Germany -
Use	Pharmaceuticals, cosmetics and food supplements



100% ORGANIC



PURE PRODUCT



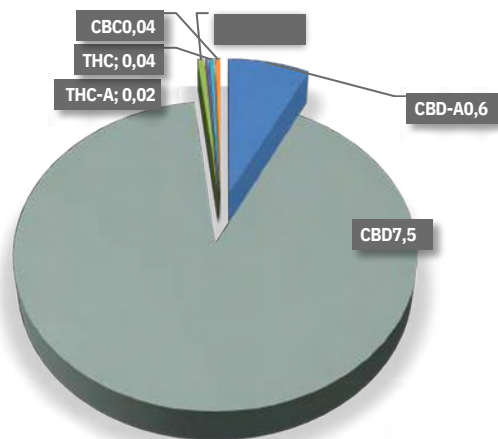
LAB TESTED

1.2 Analysis results

(test margin of +/- 20% | ND means less than 0,05%)

Results		
CBD-A	Cannabidiolic acid	>0,6%
CBD	Cannabidiol	>7,5%
CBN	Cannabinol	ND
THC-A	Delta-9- Tetrahydrocannabinolic acid	ND
THC	Delta-9- Tetrahydrocannabinolic	ND
CBC	Cannabichromene	>0,04

Graphical



1.3 Ingredients

Hempoil	Hempseed oil
60% Country of origin Germany	40% Country of origin Germany

1.4 General specifications ingredients*1- Enriched* Hempoil*

International HS code.	Botanical name	Plant parts used	Extraction method
1302.19	Cannabis Sativa L.	mostly Stalks and seed	First pressing

Declaration:

We herewith confirm that all industrial hemp we farm, contract, buy and/ or produce is grown from certified EU seeds, according to regulation (EC) no 112212009 with Commission Implementing Regulation (EU) no 393/2013, Council Directive 20021571EC and Article 39(1) of regulation (EC) no 7312009. All sowing seed purchases and growing fields are documented and controlled by authorities

in charge. ****Hempoil may be enriched with terpenes or refined for stability or customer specific demands.***

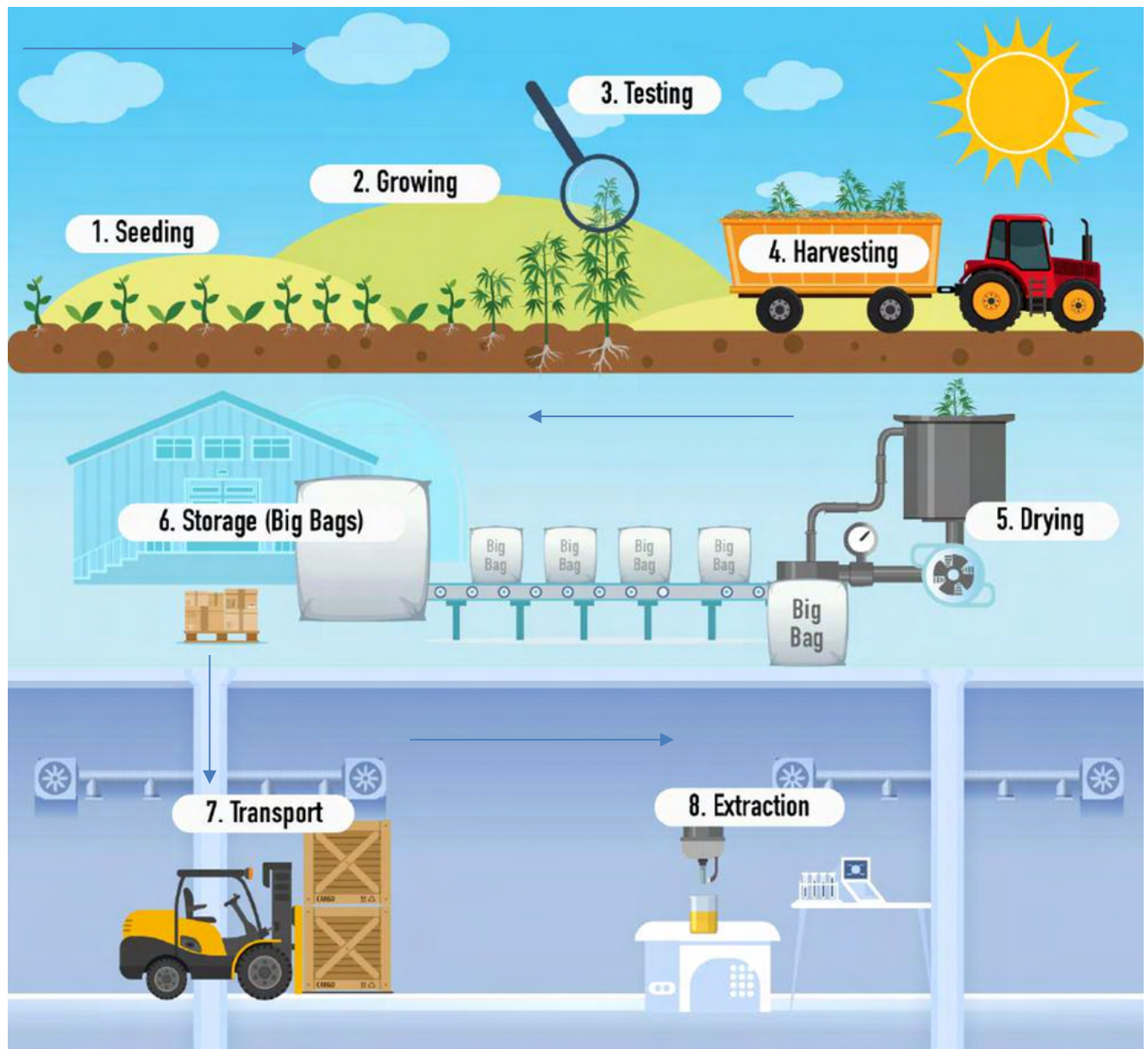
2- Hempseed oil

International HS code	Botanical name	Plant parts used	Extraction method
1515.90	Cannabis Sativa L	Hemp seeds	Cold pressing and refined

1.5 Storage and transport conditions

Food grade packaging	Yes
Temperature storage	max 25 degrees celsius
Temperature transport	max 25 degrees celsius
Inner packaging	food grade jerrycan (EU) no UN Y1.9 and glass bottle
Outer packaging	Box
Shelf life	36 months from homogenising

2. Production process





3. Trust and quality

Product Data Sheet **Silver CBD Oil**

Certification

MPC guideline / formally GACP by EMEA- European Medicines Agency
Evaluation of Medicines for Human Use. GUIDELINE ON GOOD
AGRICULTURAL AND COLLECTION PRACTICE (**GACP**) FOR STARTING

Certification production

MATERIALS OF HERBAL ORIGIN 2016. **EG-Öko verordnung**. **HACCP, ISO 9000, ISO 22000, GMP**

Certification laboratory

Öhmi laboratory **ISO/IEC 17025:2005**
Nova **HACCP** Hazard Analysis and Critical Control P.
Eurofins **ISO/IEC 17025:2005**

Use of Solvents

No

Use of Enzymes

No

Sterilization

No

Irradiated

No

Microbiological control

Dry cold and controlled storages

Gamma radiation

No

Use of Synthetics

No

4. Technical aspects

Relative Density

0,91 – 0,92 g/cm³

Refractive Index

~ 1,476

Moisture

≤ 0,5 %

Solubility

Soluble at Ethanol, Miscible with petroleum ether (50°C – 70°C)

Total -THC

NON-DETECTABLE (≤ 0,05 %)

Pesticides / Contaminants

In accordance to the Council regulation (EC) **No 396/2005** and **No 839/2008**, (EC) **No 1881/2006** and (EU) **165/2010**

Heavy Metals

in accordance to Council regulation (EC) **No 1881/2006**
(EC) **No 835/2011**

Cd

<0,02

Pb

0,01



















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0,02

Characteristics:

Lipophilic

5. Allergens

Allergen	Is contained in accordance to the product recipe?	If allergens are present in the product description and amount	Cross contamination with allergens mentioned in column 1 c a n occur?
	No	-	No
	No	-	No
	No	-	No
	No	-	No
	No	-	No
	No	-	No
	No	-	No
	No	-	No
	No	-	No
	No	-	No
	No	-	No
	No	-	No
	No	-	No
	No	-	No
	No	-	No
	No	-	No
	No	-	No
	No	-	No

6. Nutritional Profile

Nutritional Profile		
average value in 100 g:		
Energy		700 kJ / 900 kcal
Fat, of which:		100 g
saturated fatty acids		9,9 g
mono-unsaturated fatty acids		15,1 g
poly-unsaturated fatty acids		75 g
Carbohydrates, hereof:		<0,1 g
Sugar		<0,1 g
Proteins		<0,1 g
Sodium Chloride (salt)		<0,1 g
Omega 6		58 g
Omega 3		17 g
trans-fatty acids		<0,1 g
Water		<0,1 g
Ash		<0,1 g
Fatty Acid Profile:		
C16:0 Palmitic acid		4 - 8 %
C18:0 Stearic acid		1 - 4 %
C18:1 Oleic acid		6 - 20 %
C18:2 Linoleic acid		46 - 65 %
C18:3 Alpha-Linolenic acid		14 - 28 %
C18:3 Gamma-Linolenic acid		0,5 - 4 %
C18:4 Stearidonic acid		0,1 - 0,5 %
C20:0 Arachidic acid		max. 1,5 %
other fatty acids		max. 1,5 %
Vitamins:		
Vitamin E (total Tocopherols)		60 mg

Statutory note to the above mentioned values:

All stated values are average and limit values respectively. They are not meant to ensure warranty of characteristics. They come without commitment and are not valid for any claim of warranty and product liability respectively

7. GMO

According to EU regulation EG-Nr. 1829 and 1830/2003

Nr.	Questionnaire	Yes	No
01	Does the product contain „novel foods“according to the regulation (EC) No 258/97?		x
02	Is the product GMO or does it contain GMO?		x
03	Is product labeling obligated according to common position (EC) No 22/2003?		x
04	Does the product contain any parts of Bt-corn or of Ready Soy – Components?		x
05	Does the product contain any parts of other cultivated genetically modified plants (e.g. canola, tomatoes etc.)?		x
06	Did a genetically modified organism or a derivate of it get involved in the production process (e.g. enzymes)?		x
07	Does the product contain an ingredient that contains GMO, consists of GMO or was made of GMO? Excluded hereof are parts of GMO (per single ingredient) < 0,9% as long as they were technically unavoidable or occurred coincidentally.		x
08	Is genetically modified material detectable (DNA or proteins) in the product?		x
09	What kind of actions are implemented to ensure a complete traceability of all used raw materials and additives related to the absence of GMO and to avoid cross contamination.	Specifications of all suppliers are available	
10	A GMO-Certificate is available for the mentioned product and will be provided on request.		-- *
11	Period of time between conducted GMO-Certificates	-	
12	Recommendation for labeling	None	

GMO Statement

Herewith we guarantee that the delivered goods do not consist of genetically modified organisms (GMO), contain any GMO and are not produced by GMO or contain ingredients that are produced by GMO, respectively in accordance to the regulation (EC) No 1829/2003 of the European Parliament and Council, dated September the 22., 2003 about genetically modified food and feed as well as in accordance to the regulation (EC) 1830/2003 of the European Parliament and Council, dated September the 22., 2003 about traceability of food and feed produced by GMO as well as to the up dated versions of the guideline 2001/18/EC. This is valid for all used raw materials inclusive all additives and flavors. Excluded are hereof contaminations with genetically modified materials which are technically unavoidable or happened coincidentally up to a limit of 0,9% (EU certified GMO) and 0,5%, respectively (not EU certified GMO, but approved as save by the EU) in relation to each single ingredient. In accordance to the Council regulation (EC) No 1829/2003 no labeling is legally obligated.

EU NOVEL FOOD Statement

About HEMP

In the European Union, the cultivation of Cannabis sativa L varieties (HEMP) is granted provided they are registered in the EU's 'Common Catalogue of Varieties of Agricultural Plant Species' and the tetrahydrocannabinol (THC) content does not exceed 0.2 % of the plant. Without prejudice to other legal requirements concerning the consumption of hemp (Cannabis sativa) and hemp products, Regulation (EU) 2015/2283 on novel foods is not applicable to most foods and food ingredients from this plant".

Update about CBD

Extracts of Hemp in which cannabidiol (CBD) levels are higher than the CBD levels in the source are novel in food. Dutch Natural healing uses first pressing methods that respect the cannabinoid potency of the plant material. The CBD levels in the base extracts are always below the CBD levels in the plant material.

Update CANNABINOIDS 2019

CBD is now removed from the EU NOVEL catalogue. From now on CANNABINOIDS are novel in food according to the NOVELL catalogue. Since there is plenty proof of use of cannabinoids in food prior to 1997, the listing is false. The NOVEL catalogue is not only a guideline, the listing of cannabinoids is unjustified too.

Update CBD 2020

2-2020 the EIHA supplied plenty of proof of consumption of hemp prior to 1997. Therefore the Novel Food rules no longer apply. J

20 March 2020